



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Charmes Chambertin Grand Cru 2023, Domaine Sérafin 6 x 75cl

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**Price** -£1.00  
**Code** CHAR270

Produced from two parcels of vines averaging 82 years old, one in Charmes and one in Mazoyères totalling only 0.3ha. (It is an interesting peculiarity that Mazoyères can be used as Charmes Chambertin.) 5 barrels were made in 2023. Always one of the most sought after wines in our annual Burgundy En Primeur offer.



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### Tasting Notes:

A decadent, rich and powerful wine, the bouquet is singing, full of deeply intense strawberry freshness and underlying notes of black fruits. The palate is a supercharged, multi-layered cacophony of voluptuous black fruits. There is a streak of tight minerality and tension that adds energy and balance. A complex wine worthy of its appellation.

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| Specification            |  |
|--------------------------|--|
| <b>Vinification</b>      | Produced from grapes grown on the mid-slope of Charmes, handpicked, sorted and fermented in 100% new oak and aged for 18 months.   |
| <b>ABV</b>               | 13.5%  |
| <b>Size</b>              | 75cl   |
| <b>Drinking Window</b>   | Drink from 2032  |
| <b>Country</b>           | France   |
| <b>Region</b>            | Burgundy   |
| <b>Area</b>              | Côte de Nuits  |
| <b>Sub Area</b>          | Charmes Chambertin   |
| <b>Type</b>              | Red Wine   |
| <b>Grapes</b>            | Pinot Noir   |
| <b>Genres</b>            | En Primeur, Fine Wine  |
| <b>Vintage</b>           | 2023   |
| <b>Body</b>              | Elegant, refined and supple  |
| <b>Producer</b>          | Domaine Sérafin  |
| <b>Producer Overview</b> | <p>This domaine produces some of the finest, traditional wines of the Gevrey Appellation. Frédérique Goulley, the niece of Christian Sérafin, who has been working alongside her uncle for over ten years now, is now very much the winemaking driving force at the domaine, while Christian slows down. Although the baton has been handed over, the wine making philosophy hasn't changed. These wines are hand crafted, with old vines and low yields central to the winemaking here. A cool ten day maceration helps create a stunning richness and concentration with the diligent use of new oak and the non-filtration of the wines being key to the Sérafin style. They continue to destem around 70% of the bunches. The grapes are fermented at a relatively high temperature and enjoy up to 100% new oak ageing.</p> |
| <b>Closure Type</b>      | Cork   |